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Pyrgos, 2017 / 11 / 14

TEST REPORT

CUSTOMER INFORMATION									
Client:			Hatzigeorgiou Elias - AEONDROPS						
Attention:	To the customer Ac		Address:	Epitalio, Olympias - Ilias					
Contact:	Tel:			Mobile:	-				
	Fax:	-		E-mail:	-				

Sample description (as stated by customer)					
Customer sample code:					
Sample description:	Olive oil , unripe – crop 2017				
Location of sample:	Epitalio, Olympias - Ilias				
Date – time of sampling:	2017 / 11 / 8				
Sampling bottles:	Collector 0,5 liter				
Date of sample receipt:	2017 / 11 / 8				
Sample condition upon receipt:	Acceptable				
Responsible for sample:	The customer				
Sample Code:	081117-1				
Date of analysis:	2017 / 11 / 14				

CHEMICAL ANALYSIS OF OLIVEOIL							
Chemical Test	Method	Results	Specification *				
Specific Absorption Rate K232 (232 nm)	299/2013EE Regulation (Annex IX) with fasmato- fotometer (non-alumina)	1,6	≤ 2,5				
Specific Absorption Rate K270 (268 nm)		0,16	≤ 0,22				
Specific Absorption Rate K264 (264 nm)		0,18	-				
Specific Absorption Rate K272 (272nm)		0,15	-				
Extinction Coefficient Variation DK = K268 – ½ (K264 + K272)		-0,005	≤ 0,010				

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Chemical Test	Method	Results	Specification *
	Reg.2568/91/EOK		
Acidity (% Oleic acid)	Annex II	0,21 %	≤ 0,8 %
,	(Volumetry)		
	Reg.2568/91/EOK	0.4	< 20
Peroxide Number (meq O ₂ / kg)	Annex III	8,4	≥ 20
Examination under UV light	Wood Lamp	Orange	Uncleanly Yellow
(Classification based on color)	Method		to Orange

^{*} Regulation: European Commission 299/2013 (26.3.2013) for Extra virgin olive oil

COMMENTS:

The oil sample, according to the EU Regulation, is classified, as extra virgin olive oil in terms of the parameters examined.

Head of laboratory

THEODORA KOSTOPOULOU FOOD TECHNOLOGIST

